

# GRAN LAREYN Lagrein 2019

IGT Mitterberg

# LOACKER

WEINGUT



## Wine Description

Ruby red with purple shades. Intensely fruity nose: berries, eucalyptus, violet, dark spices and vanilla. Good acidity and soft tannins.

Wine Type:	still wine   red   dry
Alcohol:	13.5 %
Residual Sugar:	1.3 g/l
Acid:	5.2 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2021 - 2033

## Award

Vini Buoni d'Italia:	3 stelle
Slow wine:	vino slow
Falstaff:	91
Luca Maroni:	94

## Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	IGT Mitterberg
Site:	St. Justina Schwarhof "Pitsch" (2001), St. Justina Kohlerhof "Braun" (2000), St. Justina Kohlerhof (1965), Gries Gyulaihof (2011/1980), Bozen Dorf "Oberpayersberg" (1987)
Varietal:	Lagrein 100 %   11 - 57 years 6000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	260 - 480 m
Soil:	loamy   medium   top soil sand   medium   top soil moraine deposits   medium   top soil Porphyry   sub soil alluvial soil   large   top soil

## Weather / Climate

Climate:	alpin, mediteranian
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## Harvest and Maturing

Harvest:	handpicked   16 kg cask
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes

<b>Fermentation Process:</b>	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day   Duration: 18 days
<b>Maturing:</b>	40 %   barrique   225 L   more than 2 years   12 month(s) 10 %   tonneau   500 L   1 year   12 month(s) 50 %   large wooden barrel   3200 L   used barrel   12 month(s)
<b>Bottling:</b>	glass cork   April 27, 2021   2600 bottles glass cork

## Product Codes

EAN: 8032130026065

## Curiosity

At the corral Formigar, where prince Tocol once celebrated parties, where the wine warmed up the hearts of his guests, the harpist Lareyn was playing songs of the mountains and of the dark myths from earlier times, which belongs to the empire of the silver mountains, to the tables of heroes of Ey de Nét, Men de Fiér and Dolasilla. (Extract from the book of Hubert Mumelter "Wine from Rätien").

## Food Pairing

Best with venison, roasts, dark meat or hard cheese.

## Vintage 2019

Lively, Fresh Wines Filled with Character After a capricious winegrowing year with some extreme weather conditions, the ideal autumn weather before the beginning of harvesting led to a good harvest with some promising quality. (Südtirol Wein)